COOKING COMICALLY

AND BREAKFAST IS
TRADITIONALLY
SERVED IN THE
MORNING HOURS

YOU KNOW WHAT ELSE IS A TRADITION?
CARVING FACES INTO SQUASHES, DRESSING UP LIKE BUZZ LIGHTYEAR AND BEGGING FOR CANDY AS A WAY TO REMEMBER THE DEAD

INGREDIENTS

THE DRY STUFF

All-Purpose Flour

2 Cups 120g

Sugar

¾ Cup 150g

Baking Powder

3 Tsp 15g

Cinnamon

2 Tsp 5g

Salt

1 Tsp 6g

Nutmeg

A Dash

Cloves

A Dash

Allspice

A Dash

THE WET STUFF

Eggs

2

Plain Yogurt

1 Cup 285g

Canola Oil

½ Cup 120ml

Milk

2 Tbsp 30ml

Vanilla

1 Tsp 4ml

THE APPLE STUFF

Caramel Bits
1 Cup 160g

G. Smith Apples
1 large

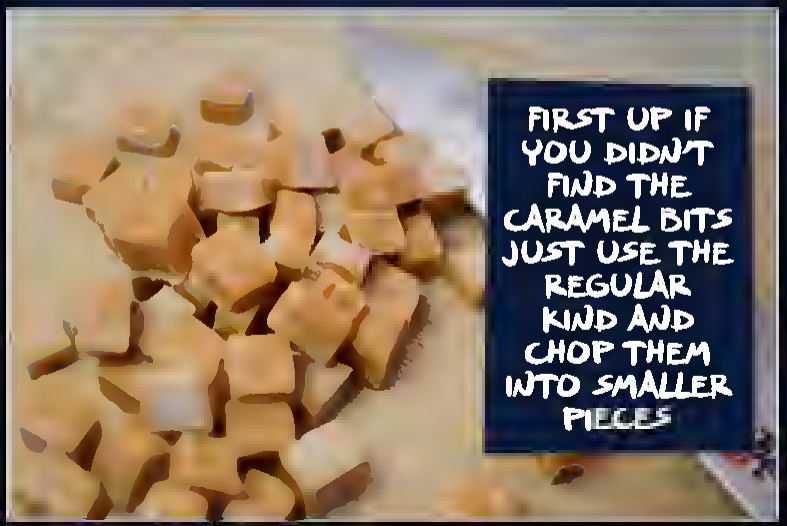
THE CRUMBLE TOP

All-Purpose Flour
1 Cup 125g

Butter
½ Cup 115g

Sugar
½ Cup 100g

Cinnamon
1 Tsp 2.5g



WARNING:
IF YOU CAN DO THIS WITHOUT EATING ANY, A PARADOX WILL OCCUR AND CAUSE ALL OF TIME AND SPACE TO GRIND TO A HAULT BEFORE SELF-DESTRUCTING
ASSUMING YOU DON'T END THE WORLD YOU SHOULD PEEL AND CHOP YOUR APPLES NEXT
THE DRY STUFF

THE DRY STUFF
FLOUR
SUGAR
BAKING POWDER
All-Purpose Flour
2 Cups 120g
Sugar
3/4 Cup 150g
Baking Powder
3 Tsp 15g
Cinnamon
2 Tsp 5g
Salt
1 Tsp 6g
NUTMEG
Nutmeg
A Dash
GROUND CLOVES
Cloves
A Dash
ALL-SPICE
Allspice
A Dash
SET THOSE ASIDE AND ADD ALL THE DRY STUFF TO A BOWL

MIX WELL

THE WET STUFF

Eggs
2

Plain Yogurt
1 Cup 285g

Canola Oil
½ Cup 120ml

Milk
2 Tbsp 30ml

Vanilla
1 Tsp 4ml

THEN IN

ANOTHER BOWL ADD ALL OF THE WET STUFF TOGETHER

AND YEP...

MIX WELL

THEN

MAKE A WELL IN YOUR DRY STUFF

POUR YOUR WET STUFF INTO

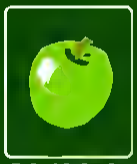
THE WELL

MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE WET STUFF

THE APPLE STUFF

Caramel Bits

1 Cup 160g



G. Smith Apples

1 large

TOSS IN THE CHOPPED CARAMEL AND APPLE AND MIX IT ALL UP UNTIL

COMBINED
PLACE YOUR BAKING CUPS IN THE MUFFIN TINS AND FILL EACH ONE ABOUT 3/4 FULL
GENEROUSLY CRUMBLE THE CRUMBLE ONTO THE MUFFINS
AND
BAKE

FOR 20-25
@350F
(175 C)

ALL DONE

REMOVE
MUFFINS FROM
TIN TO COOL
A BIT THEN
SERVE WARM

THE NOTES

- NOT A WHOLE LOT OF NOTES FOR THIS ONE. ADJUST IT AS YOU LIKE. IT'S STILL A GREAT MUFFIN WITHOUT THE CARAMEL OR APPLES. MAYBE ADD IN SOME CHOCOLATE CHIPS AS WELL.

- IF YOU END UP CHOPPING UP THE CARAMEL BE SURE YOU CHOP THEM FAIRLY SMALL OR THE MELTED CARAMEL WILL LEAVE LARGE GAPS IN YOUR MUFFIN MAKING IT HARDER TO KEEP TOGETHER WHEN REMOVING THEM FROM THE PAN AND REMOVING THE MUFFIN CUP.

- I USED GRANNY SMITH APPLES, BUT YOU CAN USE WHATEVER YOU'VE GOT HANDY.

- THESE GO PRETTY GREAT WITH THE RECENT APPLE BUTTER RECIPE...

- THE GAME IN THE SCREENSHOT IS FTL: ADVANCED EDITION.

AND AS ALWAYS

THANK YOU FOR READING

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